



Belgian Malts that Make Your Beer So Special

WAI-ITI

BREWING QUALITY

This hop has a reasonable weight of oil, which is further enhanced as a ratio to alpha based on this variety being selected as a low alpha type to showcase its aroma characters. Wai-iti has a startlingly citrus aroma made up of mandarin, lemon and lime zest. Low cohumulone adds to the overall quality of the finish which is soft. Beer styles: Golden Ale/Blond Ale.



ORIGIN / HISTORY

A brand new New Zealand aroma variety. "Wai-iti" means 'small water' in the local dialect and is also the name of a seaside town on the mid-west coast of the North Island.

ACID COMPONENTS

Alpha Acids	3.0% w/w
Beta Acids	
Cohumulone	26.0% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	4.37 ml/100 g
-----------	---------------

Type Leaf Hops



Castle Malting - True Brewers know why!

Headquarters: Chemin du Couloiry 1, 4800 Lambermont, Belgium
Malting Plant: Rue de Mons 94, 7970 Beloeil, Belgium

Tel.: + 32 (0) 87 662095; Fax: +32 (0) 87 352234; info@castlemalting.com; www.castlemalting.com
Registered Tournai 79754; VAT: BE.455013439; IBAN: BE11 3700 9054 5648; BIC: BBRUBEBB